

FACT SHEET

CULTURE

TOKAJI ASZÚ 2009 6 PUTTONYOS

QUALITY SWEET WHITE WINE

ALCOHOL (% vol.)	11.0
SUGAR (g/l)	174.3
ACIDITY (g/l)	8.7
VOLATILE (g/l)	1.15
SO ₂ (mg/l)	38 / 229
RESIDUAL EXTRACT (g/l)	49.7
BOTTLING	14th June, 2013
BOTTLED QUANTITY	5 200
PRESSING	After maceration of 24 hours
FERMENTATION	In steel tank
AGEING	36 months in barrel
GRAPE VARIETIES	Furmint, Hárslevelű, Zéta
VINTAGE	The ripening process was fast – which normally results in alcohol accumulation and low acidity in wine – but thanks to the carefully selected harvesting times our 2009th vintage wines are characterised by freshness, mineral content, fruitiness and dynamism. In the late harvested wines the full body and creamy texture is emphasized. From mid October it rained continuously, which destroyed the major part of the crop yielding sweet wine. Yet this small amount of aszú berries harvested held promise.

WINE DESCRIPTION

On the nose, it displays an exceptional combination of a slight fungus, apricot, muskmelon and pineapple of marmalade in consistency but tending to dried fruit, a subtle spiciness and a touch of tobacco. An ethereal lightness combined with excellent proportions. Its appeal lies rather in its elegance and less in its strength or complexity. The acids produce their effects finely, surrendering themselves to the texture of the wine. The sip is smooth and silky, leaving the palate clean. Its taste-profile is dominated by still youthful, fruity notes with lots of tropical fruit, mango, pineapple, muskmelon, sweet citrus fruits and apricot. The more ripen aszú notes have not developed yet. An elegant aszú displaying a good balance.

